

IN THE CLAIMS:

Claims 1-16 (canceled).

17. (new) A method of treating or preventing a disease comprising administering to an animal in need of such treatment, a pharmaceutical or nutritional composition comprising an enzyme treated fish protein hydrolysate (FPH) material.

18. (new) The method of claim 17, wherein the disease is fatty liver.

19. (new) The method of claim 17, wherein the disease is hypercholesterolemia.

20. (new) The method of claim 17, wherein the disease is hyperhomocysteinemia.

21. (new) The method of claim 17, wherein the said animal is human.

22. (new) The method of claim 17, wherein said animal is an agricultural animal selected from the group consisting of gallinaceous birds, bovine, ovine, caprine and porcine.

23. (new) The method of claim 17, wherein said animal is a domestic animal.

24. (new) The method of claim 17, wherein said animal is a fish or shellfish.

25. (new) The method of claim 17, wherein the nutritional composition is a food grade product or additive.

26. (new) A method of producing an enzyme treated fish protein hydrolysate (FPH), comprising the steps of:

- a) hydrolyzing fish flesh remnants with a protease enzyme at a pH in the range of 5.0 -8.0, and at a temperature in the range of 40 -70 $^{\circ}\text{C}$ to yield a hydrolysate;
- b) raising the temperature to about 90-99 $^{\circ}\text{C}$;
- c) removing an insoluble fraction by decanting and filtering;
- d) separating the remaining mixture in a three phase separator into an oil fraction, an emulsion fraction and aqueous fraction, and
- e) isolating and filtering the aqueous fraction through an ultramembrane with a nominal molecular weight limit of 100 000;
- f) spray-drying the hydrolysate.

27. (new) The process according to claim 26, wherein the enzyme treated fish protein hydrolysate (FPH) material contains proteins in the range 70 – 90%.

28. (new) The process according to claim 26, wherein the amino acid content of the PFH material is as a given in Table 2.

29. (new) The method of claim 26, wherein the fish protein hydrolysate material is fish flesh remnants on salmon bone frames after filleting.

30. (new) The method of claim 26, wherein the fish protein hydrolysate material is produced by a *Bacillus* protease enzyme complex.

31. (new) The method of claim 26, wherein the fish protein hydrolysate material is produced by an enzymatic hydrolysis performed at a pH in the range of 6.0 – 7.0.

32. (new) The method of claim 26, wherein the fish protein hydrolysate material is produced by an enzymatic hydrolysis performed at a temperature in the range of 50 - 60 $^{\circ}\text{C}$.

33. (new) A method of treating or preventing atherosclerosis, coronary heart disease, stenosis, thrombosis, myocardial infarction and stroke comprising administering

to an animal in need of such treatment, a pharmaceutical or nutritional composition comprising an enzyme treated fish protein hydrolysate (FPH) material prepared according to claim 26.